



Filipino Breakfast Plated Menu

Served with Garlic Rice, Scrambled Eggs, Atsara
Inclusive of Coffee or Tea, and One Round of Orange Juice

Set A – P220 per head

Choice of One Viand:
Tocino
Longganisa
Boneless Bangus

Set B – P280 per head

Choice of Two Viand:
Tocino
Longganisa
Boneless Bangus

Set C – P330 per head

Choice of One Viand plus BEEF TAPA:
Tocino
Longganisa
Boneless Bangus

Set D – P440 per head

Choice of One Viand plus BEEF TAPA:
Tocino
Longganisa
Boneless Bangus

Choice of One Bread:
Corned Beef Pandesal
Ensaimada

Continental Breakfast Plated Menu

Served with Croissant, Omelet, Grilled Tomatoes
Inclusive of Coffee or Tea, and One Round of Orange Juice

Set A – P380 per head

Choice of One Viand:
Bacon
Grilled Salmon Fillet
Honey Glazed Ham

Set B – P440 per head

Choice of One Viand plus SAUSAGE:
Bacon
Grilled Salmon Fillet
Honey Glazed Ham

Set C – P500 per head

Choice of Two Viand:
Bacon
Grilled Salmon Fillet
Honey Glazed Ham

Set D – P550 per head

Choice of One Viand plus SAUSAGE:
Bacon
Grilled Salmon Fillet
Honey Glazed Ham

Choice of One Bread:
Blueberry Muffin
Peach Danish



Meeting Menu

Snacks	AM or PM Coffee Break with Two Food Items Coffee and Tea Station	P 330 per head
	AM and PM Coffee Break with Two Food Items Coffee and Tea Station	P 550 per head
Lunch Only	Plated Set or Buffet Menu One round of Iced Tea Coffee and Tea Station	P 1000 per head
Half Day	AM or PM Coffee Break with Two Food Items Plated Set or Buffet Menu One round of Iced Tea Coffee and Tea Station	P 1330 per head
Full Day	AM and PM Coffee Break with Two Food Items Plated Set or Buffet Menu One round of Iced Tea Coffee and Tea Station	P 1550 per head

COFFEE BREAK MENU

BREAKFAST PASTRIES

Apple Danish
Peach Danish
Chocolate Chip Muffin
Bran Muffin
Strawberry Muffin
Corned Beef Pan de Sal
Ensaymada
Banana Bread

SANDWICHES

Smoked Turkey, Tomato Confit, Whole Wheat Bread
Smoked Ham, Brie Cheese, Open-faced Sandwich
Tomato and Mozzarella Bruschetta
Tuna Pain Bagnat

HOT HORS D'OEUVRES

Individual Bacon and Leek Quiche
Baked Sausage Rolls
Fried Chicken Wings, Tomato Salsa
Individual Pizza

ASIAN COFFEE BREAK ITEMS

Steamed Dim Sum (2 pcs)
Fried Vegetable Spring Rolls
Curried Vegetable Samosa
Chicken Empanadas

PASTA

Penne Pasta, Carbonara Sauce
Baked Mac, Four Cheeses
Spaghetti, Puttanesca Sauce
Angel Hair Pasta, Pesto Sauce

SWEET ITEMS

Pear Jalousie
Cream Puff
Mocha Mousse Slice
Brownie, Cream Cheese Icing
Baked Mango Cheesecake



Plated Meeting Menu

Three Courses (Appetizer or Soup, Main Course and Dessert)

APPETIZERS

Salad of Crisp Vegetables, Parmesan Crumble, Pesto Dressing
Heart of Romaine, Marinated Salmon, Caesar Dressing
Salad of Green Beans, Baby Potatoes, Cured Tomatoes, Smoked Duck
Grilled Chicken Salad, Asian Slaw, Soy, Lime and Honey Vinaigrette
Grilled Seafood Salad, Gazpacho Coulis
Poached Salmon Fillet, Herb-olive Dressing, with Warm Potato Salad

SOUPS

Cream of Tomato Soup, Ricotta-spinach Dumplings
Corn and Shrimp Chowder, Bell Peppers
Tomato Essence, Root Vegetable Julienne
French Onion Soup
Pumpkin Cream Soup, Toasted Almonds
Cream of Potato and Leek, Chicken Liver Quenelles

MAINS

Broiled White Fish Fillet, Lemongrass Pilaf Rice, Pineapple Beurre Blanc
Confit of Pork Loin, Green Beans, Apple Calvados Sauce
Slow-cooked Beef Top Blade, Fried Potato Wedges, Shallot Barolo Sauce
Teriyaki-glazed River Cobbler, Sautéed Bok Choi, Vegetable Fried Rice
Seared Chicken Breast, Crisp Potato Pancake, Mushroom Cream Sauce
Oven-roasted Leg of Lamb, Ratatouille, Thyme Glaze

DESSERTS

Chocolate Brownie a la Mode
Vanilla Panna Cotta, Raspberry Coulis
Cheesecake, Forest Berry Confit
Apple Pie, Vanilla Ice Cream